

Substitute for form 1449/APTO			<b>Complete If Known</b>		
<b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b>  (Use as many sheets as necessary)			Application Number	10/578,254-Conf. #6745	
			Filing Date	February 5, 2007	
			First Named Inventor	Susumu YAMAGUCHI	
			Art Unit	1789	
			Examiner Name	L. Williams	
Sheet	1	of	1	Attorney Docket Number	4600-0120PUS1
<b>U.S. PATENT DOCUMENTS</b>					
Examiner Initials*	Cite No. <sup>1</sup>	Document Number Number-Kind Code <sup>2</sup> (if known)	Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear
	AA*	US-3,696,003	08-22-1972	van Dorp	
	AB	US-5,169,669	12-08-1992	Haynes et al.	
	AC*	US-7,572,475	08-11-2009	Remacle et al.	
	AD*	US-2005/0004634	01-06-2005	Ricart et al.	

<b>FOREIGN PATENT DOCUMENTS</b>						
Examiner Initials*	Cite No. <sup>1</sup>	Foreign Patent Document Country Code <sup>3</sup> -Number <sup>4</sup> -Kind Code <sup>5</sup> (if known)	Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear	T <sup>6</sup>
	BA	EP-1645197-A1	04-12-2006	J Oil Mills Inc		
	BB	JP-2001-002002-A	01-09-2001	Topack Co Ltd		ABS

\*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant. \* CITE NO.: Those application(s) which are marked with an single asterisk (\*) next to the Cite No. are not supplied (under 37 CFR 1.98(a)(2)(ii)) because that application was filed after June 30, 2003 or is available in the IFW. <sup>1</sup> Applicant's unique citation designation number (optional). <sup>2</sup> See Kind Codes of USPTO Patent Documents at [www.uspto.gov](http://www.uspto.gov) or MPEP 901.04. <sup>3</sup> Enter Office that issued the document, by the two-letter code (WIPO Standard ST.3). <sup>4</sup> For Japanese patent documents, the indication of the year of the reign of the Emperor must precede the serial number of the patent document. <sup>5</sup> Kind of document by the appropriate symbols as indicated on the document under WIPO Standard ST.16 if possible. <sup>6</sup> Applicant is to place a check mark here if English language Translation is attached.

<b>NON PATENT LITERATURE DOCUMENTS</b>						
Examiner Initials*	Cite No. <sup>1</sup>	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.				T <sup>6</sup>
	CA	Blank, I. et al., "Aroma Impact Compounds Formed by Autoxidation of Arachidonic Acid," Frontiers of Flavor Science, Schleberle et al. (Eds.), Deutsche Forschungsanstalt für Lebensmittelchemie, Garching, 2000, pp. 3-9.				
	CB	Harkes, P.D. et al., "Identification of Some Previously Unknown Aldehydes in Cooked Chicken," Journal of the American Oil Chemists' Society, 1974, Vol. 51, pp. 356-359.				
	CC	International Search Report from PCT/JP2004/016516 dated March 1, 2005.				
	CD	International Search Report issued in PCT/JP2004/016557.				
	CE	KIRITSAKIS, A., "Flavor Components of Olive Oil - A Review," JAOCS, 1998, Vol. 75, No. 6, pp. 673-681.				
	CF	Lee, Frank, "Basic Food Chemistry," AVI Publishing Company, Inc. Westport, CT, 1975, pp. 99-108.				
	CG	Lin, J. et al., "Quantification of Key Odorants Formed by Autoxidation of Arachidonic Acid Using Isotope Dilution Assay," Lipids, 2001, Vol. 36, No. 7, pp. 749-756.				
	CH	Vegetable oil FA composition from <a href="http://www.welch-home-clark.com">www.welch-home-clark.com</a> (whc established 1838); waybackmachine date Jan 19, 1998				
	CI	Malcolmson, L.J. et al., "Characterization of Stored Regular and Low-Linolenic Canola Oils at Different Levels of Consumer Acceptance," JAOCS, 1996, Vol. 73, No. 9, pp. 1153-1160.				
	CJ	SENANAYAKE, S.P.J.N. et al., "Chemical and Stability Characteristics of Structured Lipids from Borago ( <i>Borago officinalis</i> L.) and Evening Primrose ( <i>Oenothera biennis</i> L.) Oils," Journal of Food Science, 2002, Vol. 67, Issue 8, pp. 2038-2045.				
	CK	Snyder, J.M. et al., "Capillary Gas Chromatographic Analyses of Headspace Volatiles from Vegetable Oils," JAOCS, 1985, Vol. 62, No. 12, pp. 1675-1679.				
	CL	Supplementary Search Report from EP 04 74 660 dated November 5, 2008.				
	CM	Supplementary Search Report from EP 04 81 8459 dated July 6, 2007.				
	CO	Warner, K. et al., "AOCS Collaborative Study on Sensory and Volatile Compound Analyses of Vegetable Oils," JAOCS, 1996, Vol. 73, No. 2, pp. 157-166.				
Examiner Signature				Date Considered		

\*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.  
\*Applicant's unique citation designation number (optional). \*Applicant is to place a check mark here if English language Translation is attached.